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HOUSEKEEPERS' CHATS

Mon. April 9.

(NOT FOR PUBLICATION)

Subject: "Serving a Company Luncheon." Menu and recipes from Bureau of Home Economics, U. S. Department of Agriculture. (If this program is too long, I suggest that you omit the recipe for Potato Rolls, and give it another time.)

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The first item on the program today is a company luncheon, for Easter week. There are two or three new recipes, so please have your pencils where you can find them on short notice.

My Next-Door Neighbor gave an attractive luncheon last week. She used her rose-colored glassware, on a white linen tablecloth. The centerpiece was a bouquet of pink roses, in a rose glass vase. The first course was a Fruit Cup, with a strawberry in the center. Since this was a very informal luncheon, my neighbor wore a pink smock, while she served her guests.

I have received a great many requests, during the past few weeks, for luncheon suggestions, and the Menu Specialist has planned a luncheon which I think will please you.

Here it is: Fruit Cup; Savory Creamed Chicken, on Rice Patties; a green vegetable -- peas, or string beans, or asparagus, or whatever spring vegetable is available; Potato Rolls; Rhubarb Conserve; Jelly Roll, and Coffee.

Doesn't that sound "lickin' good"?

Let's go through the menu, and see what recipes you'll need. The first course is Fruit Cup. That may be on the table, in pretty glass dishes, when your guests sit down to lunch. At this time of the year, the Fruit Cup might include oranges, grapefruit, and canned pineapple, with a strawberry garnish, if you can get the strawberry. Mix the fruit, and let it chill for about one-half hour before serving.

The next course includes Savory Creamed Chicken, on Rice Patties; a green vegetable; Potato Rolls, and Conserve. You should have recipes for the Chicken, the Rice Patties, and the Rolls.

First, the Savory Creamed Chicken--ten ingredients, for the Savory Creamed Chicken:

1 chicken, weighing about 3-1/2
pounds, or 3 cups cut cooked chicken
1 cup chopped celery and leaves
1 quart chicken broth
1/2 cup chopped onion

1/2 to 1 cup cream
1/2 cup flour
1/4 chopped green pepper
1-1/4 teaspoons salt
1/16 teaspoon curry, and
3 drops tabasco

I'll repeat the ten ingredients, for Savory Creamed Chicken: (Please repeat)

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Place the chicken in a kettle, on a rack, and half cover with boiling water. Cover the kettle tightly, and simmer the chicken until it is tender, adding one-half teaspoon of the salt toward the last of the cooking. Allow the chicken to stand in the broth overnight in a cold place. Remove the chicken meat from the bones and cut it into uniform pieces, discarding the skin. Return the bones to the broth, and simmer for a short while so as to get off any small pieces of chicken that cling to the bones. Brown the celery, onion, and green pepper in 4 tablespoons of fat removed from the chicken stock. Measure the drained broth. For each cup of broth, add 2 tablespoons of flour to the cream, and mix until smooth. Add this cream-and-flour mixture to the chicken broth with the seasonings. Stir until thickened and then add the chicken. Mix until well blended. Serve over the Rice Patties.

Next, the Rice Patties. I think you'll like Rice Patties, as a basis for either creamed chicken, or fish. Four ingredients, for Rice Patties:

1 cup rice	2 teaspoons salt
2 quarts boiling water	Butter

The four ingredients, for Rice Patties are: (Repeat).

Wash the rice through many waters, or under running water, until it runs clear. Drop the rice slowly, into the rapidly boiling salted water, and cook until the grains are soft when pressed between the fingers. To prevent sticking to the kettle, lift the rice occasionally with a fork. When the rice is tender, drain, and press into a layer about 1-1/2 inches thick, in a greased shallow pan. Cut into rounds 3 or 4 inches across with a moistened biscuit cutter. (If desired, the rice may be allowed to stand in the shallow pan overnight before cutting.) Place the rounds of rice on a greased baking sheet, and pour melted butter over them. Brown on both sides, in the oven or under the flame in the broiling oven. Serve as a basis for creamed chicken or fish.

Next, the Potato Rolls. I have the Recipe Lady's favorite recipe for those delectable, golden brown, Cloverleaf rolls, which, of course, must be served piping hot. If you follow these directions exactly, I'm sure your guests will say: "Priscilla, wherever did you learn to make such gorgeous rolls! I simply must have the recipe!"

Well, here it is, so you can give it to your company. Seven ingredients, for Potato Rolls:

3/4 cup diced raw potato	2-1/2 tablespoons lard
2 cups water	1/2 yeast cake, and
4 cups flour	1 tablespoon sugar, if
1-1/2 teaspoons salt	desired.

To repeat the seven ingredients, for Potato Rolls: (Please repeat).

Cook the potato in the water until soft, drain, and save 1 cup of the potato water, or if necessary add more water to make one cup of liquid. Rice the potato. Soften the yeast in the lukewarm potato water. Sift 3-1/2 cups of flour with the salt. Rub in the lard with the tips of the fingers and add the liquid in which the yeast has been softened and the potatoes. Knead the dough until it

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springs back into place when pressed with the fingers, and add the remaining one-half cup of flour if required. Place in a greased bowl, grease the surface of the dough, cover, and let rise until double in bulk. Without kneading the dough again, pinch off small pieces, shape them lightly, and place by threes in greased muffin tins, to form clover leaf rolls. Let them rise again until double in bulk. Bake for about 25 minutes at a temperature of 375° to 400° F. When golden brown, remove from the oven and serve at once. This quantity makes a dozen rolls.

No more long recipes today. You'll find directions for the Rhubarb Conserve in the Radio Cookbook, so I won't go into detail about that. By the way, the Rhubarb Conserve will add a delightful color to your table.

Our luncheon dessert is Jelly Roll and Coffee. Does everybody know how to make a Jelly Roll? The big secret, in making a successful Jelly Roll, is to work rapidly. Use your favorite recipe for Sponge Cake, and bake it in a thin sheet. The cake must be handled while it's warm, just out of the pan, or it will break when you try to roll it. Before you take the sponge cake from oven, spread a piece of waxed paper on the table, sprinkle the waxed paper with powdered sugar. Turn the cake out on this, upside down, and trim off the crusty edges on the sides. Spread the cake quickly, with soft jelly or preserves, and begin rolling at the side nearest you. When the cake is rolled up, roll the paper around it, and tie it in place so the Jelly Roll will keep its shape.

Now let's review our company luncheon. The table is set with white linen and rose-colored glassware, there's a pink posy in the center of the table, and here's the menu: Fruit Cup; Savory Creamed Chicken on Rice Patties; Peas, String Beans, or Asparagus; Potato Rolls; Rhubarb Conserve; Jelly Roll; and Coffee.

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